

Common Cooking Vocabulary



boil	cube	mince	stew	cut
bread	dice	mix	stir fry	taste
brown	grill	peel	toast	whip

1. To stir ingredients together with a spoon, fork, or mixer until well combined. _____
2. To brown with dry heat in an oven or toaster. _____
3. To cut into to very small pieces, smaller than chopped or diced pieces. _____
4. To simmer slowly in enough liquid to cover. _____
5. To heat a liquid to the point that bubbles break continuously on the surface. _____
6. To cook on a rack over hot coals or other direct heat source that simulates coals. _____
7. To coat with flour, then dip into beaten egg or milk, then coat with crumbs from crushed stale bread, cereal or crackers. _____
8. To cook over medium or high heat until surface of food browns or darkens. _____
9. To pull away, strip or cut off the outer covering of a fruit or vegetable. _____
10. To beat rapidly with a wire whisk, or mixer to lighten and increase volume. _____
11. To cut into small squares of 1/8" to 1/4". _____
12. To cook in a frying pan or wok over high heat in a small amount of fat, stirring constantly. _____
13. To cut a solid food into squares of about 1/2" in size or larger. _____